

BOTTER



Venezia 1928



APPASSIMENTO PUGLIA IGT

Botter has been synonymous with wine since 1928. A wide range of products, the majority of which is made with grapes from native vines to emphasize its multi-territorial approach that embraces all of Italy.

INSPIRATION

Where it all began at the turn of the last century: Venice and its province.



CONSUMER SEGMENT

Lovers of contemporary classics, dynamic people who stand out for their sophistication, even at the table.



BRAND

The brand bears the name of the family that has been leading the company for three generations. In 1928 Carlo Botter and his wife Maria started a small retail business selling wines in bulk and in demijohns that became an entrepreneurial business model already by the late post-war period, when their sons, Arnaldo and Enzo started exporting bottled wines beyond national borders. At the end of the 90s the third generation - Annalisa, Alessandro and Luca - gave a further entrepreneurial impetus to the company, which led Botter S.p.A. to become a leader in the world of Italian wine.



DESIGN

Together with the new payoff, it emphasizes the sense of belonging to a territory, a history, a culture and to the values of the city that the whole world knows and envies us for. The details in the packaging highlight the search for strong continuity with the past and, simultaneously, renewed momentum in the future: the soft wave that cuts across the label is a strong reference to fresh water, the gold leaf and gloss paint finishes evoke the glitz and glamour of the city's buildings; finally, the six horizontal lines are a tribute to Venice's sestieri.



WINE STYLE

Intense wine with a vinous and intriguing flavour on the palate; dry and soft, pleasantly long in the end.



APULIA REGION

The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation.



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Red grapes, from Apulian indigenous varieties



Clay and limestone



18/20 °C



Apulia

VINIFICATION:

At the beginning of October the perfect ripeness of the grapes is reached and winemaking process starts from the vine. The withering process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine for about 15 days, during this period the 50% of their weight vaporizes. The drying gives to the wines the typical notes of ripe fruits, such as plums and raisins. The hand-picked grapes are pressed and the fermentation starts. The skins are left on the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left barrels for about 3 or 4 month; this aging gives the pleasant notes of spices and vanilla.



14,5% vol
750 ml



Intense purple colour, tending to amber with ageing



Full and persistent at the nose



Full body and well-balanced on the palate, this wine has a perfect balance between soft tannins and acidity



Pleasant accompaniment to savoury first courses, roasts, game and aged cheeses